

GERARDO CESARI SPA **2016 Valpolicella**

TYPE

Dry red wine

PRODUCTION AREA

Classic area of Valpolicella, province of Verona

GRAPE VARIETIES

Corvina 75%
Rondinella 25%

ALCOHOL

12 %

COLOR

Ruby red leggermente ambrato, brilliant

FRAGRANCE

Fresh and fruity with the fragrance of red fruits

SERVING TEMPERATURE

16°/18°C.

PRODUCTION

Harvest time runs within September 20 to October 15. Vinified in red, skins contact maceration lasts 10 days and then takes place the malolactic fermentation. Remains in stainless steel for 12 months until bottling. Rests about 3-4 months in bottle before being release to the market.